

Chip-Crusted Fish Fillets



Ingredients

- 4 (6-ounce) cod fillets (or other firm white fish)
- 2 teaspoons canola mayonnaise
- 1/8 teaspoon salt
- 1 (2-ounce) package salt and vinegar kettle-style potato chips, crushed
- 1/2 cup light ranch dressing

Preparation

- Preheat oven to 400°.
- Arrange fillets on a parchment-lined baking sheet. Brush 1/2 teaspoon mayonnaise over top of each fillet; sprinkle evenly with salt. Gently press about 2 tablespoons crushed chips evenly on top of each fillet. Cook fish at 400° for 10 minutes or until fish flakes easily when tested with a fork. Serve with ranch dressing.